

BOISDALE OF BELGRAVIA

Sourdough Bread from the St John Bakery

Served with Somerset butter, seaweed tapenade 4.95

Greek Olives

Kalamata, early harvest Halkidiki 4.25

Almonds

Fire roast and smoked 4.5

Beer Sticks

Pork, chilli and fennel 4.95

Crispy Fried Arancini

Sicilian rice balls, Alpine cheese, harissa 8.95

OYSTERS

Mersea Island, Essex 11.5(three) / 21(six)

Jersey, Channel Isles 12(three) / 22(six)

Carlingford Loch, Ireland 14(three) / 26(six)

Served individually with your choice of dressing:

Classic mignonette – shallot and red wine vinegar

Citrus-ponzu or Vietnamese ginger and chilli

Extra dressing 75p each

25ml Provera Martini / 9.75 supplement

CURED FISH

Dunkeld Classic Oak

Smoked Salmon 18.75 / 27

Multiple award-winning salmon from the Scottish Highlands

Lincolnshire Wild Smoked Eel 29 / 45

Served with a warm potato, bacon and horseradish salad

Pickled Orkney Herrings 14.75 / 22

Mustard and dill sauce, rye bread

Peat Smoked Salmon from the Outer Hebrides

22 / 30

From pristine Scottish waters, hand-smoked using locally cut peat

Ménage a Quatre 26

A combination of all four

Both Classic & Hebridean Peat smoked salmon, herrings & smoked eel with bacon.

Served with rye bread & lemon.

SIDES

Thrice cooked chips 6.25

Mashed potatoes, Somerset butter, dulse 6.25

Truffle, rosemary & parmesan chips 7.5

Bashed neeps, swede, carrot & black pepper 5.5

Special vegetables of the day market price

Sautéed spinach, Amalfi lemon, olive oil 7.5

Jersey Royal potatoes, seaweed butter 6.5

Broccoli, smoked olive oil 6.5

Green leaf salad, vinaigrette 6.5

SAUCES

Claret gravy 4

Boisdale Bloody Mary ketchup 4

Black truffle mayo 4

Smoked béarnaise sauce 4

Green peppercorn sauce 4

Sauce Diane 6

Sauteed mushrooms, brandy and mustard

FIRST COURSES

Devilled Whitebait 10

Caper mayo

Roast Mini Dumfriesshire

Blackface Haggis 14

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

Carpaccio of Gin & Juniper Cured

Wild Scottish Venison 17.5

Truffle mayo, rocket, aged parmesan

Pata Negra Iberico Cured Ham 21.5

Pickles, Spanish tomato bread

Crispy Squid, Chilli

& Tellicherry Pepper 15.25

Cucumber pickle, lime and chilli mayo

London Burrata 16.75

Asparagus, pimento peppers, wild garlic

Cullen Skink 16

Traditional smoked haddock chowder, leeks, quails' eggs and croutons

Roast 'Isle of Uist' Scallop with Stornoway Black Pudding 22.5

Pea puree, Madeira sauce

Wye Valley Asparagus, Avocado, Crispy Hen's Egg 15 / 28

Beetroot, olives, dill salad cream

Caviar

Served over ice with pancakes

20g Royal Baerii 49.5 30g Russian Oscietra 95

FETTUCCINE

Liguori's Organic Pasta From Italy's Campania Region

With lobster, chilli, soft herbs, lobster sauce

25 / 44

With Italian black truffles & white truffle butter, 2 or 5 grams

14.75 / 27.5

With a ragu of wild venison, parmesan

15 / 28

MAIN COURSES

Roast Dumfriesshire Blackface Haggis 24.5

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

Luxury Fish Pie 35

Lobster, prawn, crab, smoked haddock

Cold Poached Seatrout, Asparagus

Salad & Early Potatoes 32

Tarragon mayonnaise, cucumber, dill

Calves Liver, Horseradish Mash, Crispy Shallots 34

Sage, claret gravy

Steamed Shetland Mussels 'Marinière' 25

White wine, cream, parsley, sourdough toast

Rabbit Pie 32.5

Morel and wild mushroom fricassée,

Madeira and crème fraîche

Buttermilk Chicken 'Milanese' 26.75

Crisp parmesan and lemon crumb, rocket, red onion

Okra, Spinach & Chickpea

Coconut Curry 24

Fragrant rice, poppadums, chutney

Fish of the Day Please ask for details

Daily fresh fish from the South Coast.

Wild Venison & Claret Sausages 28

Puy lentil ragout, parsley, shallot and caper salad

LOBSTER

Grilled Lobster Garlic, lemon and parsley butter

66

Lobster Thermidor Mustard, English Alpine cheese, tarragon

69.5

Lobster Mayonnaise Served cold

Half 35 / Whole 66

SCOTTISH BEEF SELECTED FOR BOISDALE

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance

5oz Fillet Minute Steak 21 day dry aged (pink only) 24.5

8oz Steak Tartare (raw), crispy shallots and sourdough toast 32.5

8oz Centre-cut Fillet 21 day dry aged 39.5

12oz Prime Ribeye 35 day dry aged 45

28oz Cote de Boeuf 35 day dry aged (serves two) 98

20oz Chateaubriand 21 day dry aged (serves two) 88

BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or crispy breaded buttermilk chicken breast

Classic Lemon-tarragon mayo, dill pickles, red onion, beef tomato 15

Cheese & Bacon Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 19.5

Po' Boy Fried oysters, crushed avocado, creole mayo 25

Truffle Black truffle mayo, triple cheese, roasted mushroom 21

Venison Wild venison ragu, triple cheese, truffle mayo 22.5

Add triple cheese melt 3 or dry-cured Ayrshire bacon 3

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.